

One Pan Roasted Veggies 4 Ways

I love the flavor and ease of roasted vegetables. Not only can virtually every vegetable be cooked in this way – no recipe required – but roasted vegetables are also universally pleasurable to eat. Have a picky eater in the house? Want a break from your usual steamed veggie side dish? Try roasting your broccoli or green beans or cauliflower tonight, I think you're in for a treat.

Check out these easy [one-pan roasted veggies 4 ways](#) recipes.

General Roasting Times for Vegetables

Cooking times are for roasting vegetables at 425°F.

Root vegetables (beets, potatoes, carrots): 30 to 45 minutes, depending on how small you cut them

Winter squash (butternut squash, acorn squash): 20 to 60 minutes, depending on how small you cut them

Crucifers (broccoli, cauliflower, Brussels sprouts): 15 to 25 minutes

Soft vegetables (zucchini, summer squash, bell peppers): 10 to 20 minutes

Thin vegetables (asparagus, green beans): 10 to 20 minutes

Onions: 30 to 45 minutes, depending on how crispy you like them

Tomatoes: 15 to 20 minutes